



GRIMSBY
PORT HEALTH AUTHORITY

ANNUAL REPORT

OF THE
MEDICAL OFFICER OF HEALTH
FOR

1969

BY
ROBERT GLENN, M.B., B.Ch., B.A.O., D.P.H.



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PUBLIC PROTECTION COMMITTEE, 1969

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The Worshipful The Mayor Alderman, A. C. Parker, J.P.	
Chairman	Councillor P. J. C. Shemwell
Deputy Chairman	Councillor M. D. Codd
	Alderman A. Bradley
	Alderman R. S. Haylett
	Alderman E. W. Marshall
	Alderman W. J. Molson
	Councillor G. H. Berrett
	Councillor P. D. Crowley
	Councillor F. G. Dickinson
	Councillor Mrs. F. E. Franklin
	Councillor D. Imison
	Councillor C. R. Jenkins
	Councillor W. J. Jewitt
	Councillor P. H. Kale
	Councillor S. O. Moss
	Councillor A. J. Moy
	Councillor W. B. Smith

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To the Chairman and Members of the Public Protection Committee,
acting as the Port Health Authority.

I have pleasure in presenting my annual report for the year 1969. This is submitted in accordance with the Regulations of the Ministry of Health which prescribe the duties of the Medical Officer of Health.

The general description of the Port remains similar to that contained in my report for the year 1965.

It will be noted from the text of the report that contractors are at present demolishing the whole of the upper storey of the West Market which formerly housed lofts and fish merchants' offices. The existing merchants' stands have been removed and alternative sites found for those displaced.

A new superstructure will be erected and in future no fish processing will take place on this section of the market, the space being reserved for the landing and sale of fish only.

It is envisaged that this programme will be extended in the future until all merchants' stands are removed from the entire market.

This re-building programme should ensure a more efficient market which will be easier to clean and keep in a hygienic condition. Ultimately all merchants will be moved to premises which can be made to comply with the Food Hygiene Regulations and, incidentally, this will provide more congenial working conditions for the staffs employed.

The Meat (Sterilization) Regulations, 1969, came into operation on the 1st November, 1969 and this has resulted in a further increase in the work of the Port Health Inspectors including weekend duty on rota.

Briefly the new regulations provide additional control on the importation and movement to processing factories of meat and offal "not intended for human consumption."

Some difficulties were at first experienced with exporters not complying with the regulations despite the fact that all known importers and shipping agents were notified regarding the provisions of the new regulations some months before coming into operation.

The trailer and container service from Denmark continues to increase. During the year Denmark's largest roll-on/roll-off vessel the "M/S Surrey" replaced the "M/S Somerset" which now operates from the Tyne. This ship has a total carrying capacity of 215 x 20 ft. containers and makes two crossings per week from Esbjerg.

One additional Port Health Inspector was appointed and this has resulted in more adequate coverage of the various services provided by the Department.

It will be noted that the Chief Port Health Inspector was invited by the Danish Agricultural Producers Association and the Danish Bacon Factories Export Association to attend a Study Tour of Denmark in September, 1969. This tour, of a week's duration, consisted of visits to food processing factories throughout Denmark which proved to be very interesting and provided valuable experience in food processing techniques.

I greatly appreciate the willing co-operation invariably received from the officers of H.M. Customs, the Ministry of Agriculture, Fisheries and Food, the Immigration Officer and the officials of the British Transport Docks Board.

In addition, I wish to record my appreciation of the support the Chief Port Health Inspector has received from the Chairman and Members of the Public Protection Committee on all matters relating to the health of the Port and also to thank all members of staff for their assistance and loyal co-operation throughout the year.

ROBERT GLENN

Medical Officer of Health

Port Health Offices,
Fish Dock Road,
GRIMSBY

February, 1970

SECTION I - STAFF

TABLE A

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Name of officer	Nature of appointment	Date of appointment	Qualifications	Any other appointments held
F. W. Ward	Clerk to the Port Health Authority	1.1.59.	LL.M.	Town Clerk and Chief Executive Officer to the County Borough of Grimsby
Robert Glenn	Port Medical Officer	1.8.53.	M.B., B.Ch., D.A.O., D.P.H.	Medical Officer of Health to the County Borough of Grimsby
R. G. Haughie	Deputy Port Medical Officer	2.5.66.	M.B., B.Ch., D.P.H.	Deputy Medical Officer of Health to the County Borough of Grimsby
A. Mansen	Chief Port Health Inspector	1.4.67.	* * *	Chief Public Health Inspector to the County Borough of Grimsby
T. C. Cornick	Deputy Chief Port Health Inspector	1.1.48.	* * *	
R. C. Davidson	Assistant Port Health Inspector	27.11.67.	* *	
T. H. Bennett	Assistant Port Health Inspector	15.9.69.	*	
J. Sunley	Technical Assistant and Rodent Officer	4.3.46.		
Mrs. D. Twitchett	Office Clerk	21.4.69.		

* * * Holds D.O.T. Master's Certificate and Certificates of the Royal Society of Health as a Public Health Inspector and as an Inspector of Meat and Other Foods

* * Holds Certificates of the Royal Society of Health and as an Inspector of Meat and Other Foods

* Dip. P.H.I.E.D., A.R.C.A.T. Salford

Address and Telephone Number of
the Medical Officer of Health

ROBERT GLENN, M.B., B.Ch., D.A.O., D.P.H.,
Public Health Department, Queen Street, Grimsby
Telephone No. Grimsby 58086

SECTION II - AMOUNT OF SHIPPING ENTERING THE DISTRICT DURING THE YEAR

TABLE B

Ships from	Number	Tonnage	Number inspected		Number of ships reported as having, or having had during the voyage, infectious disease on board
			By the Medical Officer of Health	By the Port Health Inspector	
FOREIGN:-					
Motor vessels	878	445,167	-	593	-
Fishing vessels	610	168,887	-	71	-
TOTAL FOREIGN	1488	614,054	-	664	-
COASTWISE:-					
Motor vessels	354	112,678	-	228	-
Fishing vessels	3822	243,965	-	23	-
TOTAL COASTWISE	4176	356,643	-	251	-
TOTAL FOREIGN AND COASTWISE	5664	970,697	-	915	-

The nationalities of the vessels inspected and re-inspected during the year were as follows:-

<u>Nationality</u>	<u>Number inspected</u>	<u>Number re-inspected</u>
German	264	24
Norwegian	181	23
Dutch	98	5
British	135	35
Danish	90	5
Swedish	30	2
Finnish	30	1
Russian	32	2
Panamanian	15	3
Icelandic	13	3
Faroese	6	4
Japanese	5	1
Liberian	1	-
Spanish	4	-
French	1	-
Polish	3	-
Greek	1	-
Belgian	1	-
U.S.A.	1	-
Italian	1	-
Cypriot	2	-
Monrovian	1	-
 TOTALS	 <u>915</u>	 <u>108</u>

SECTION III - CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

TABLE C

(a) Passenger Traffic during the year

	<u>Alien</u>	<u>British</u>	<u>Commonwealth</u>	<u>Total</u>
Number of passengers INWARD ...	792	226	14	1,032
Number of passengers OUTWARD ..	1,004	305	14	1,323

(b) Cargo Traffic

The following tables indicate the description and quantities, in tons, of the principal imports and exports during the year 1969 as compared with 1968.

Principal imports

<u>Import</u>	<u>1968</u>	<u>1969</u>
	Tons	Tons
Fish	236,474	201,009
Timber	182,729	182,705
Woodpulp	179,963	159,779
Other foodstuffs	160,347	176,635
Iron and steel	66,506	59,246
Dairy produce	55,354	51,870
Petroleum	52,500	44,000
Fruit and vegetables	37,528	29,917
Other manufactured goods ..	36,882	47,525
Other basic materials	10,972	12,151
Miscellaneous	39,996	49,610
 TOTALS	 1,059,251	 1,014,447

Fish landings

201,009 tons of fish were landed at Grimsby during the year. Of this quantity, 160,119 tons were landed at the Grimsby fish market. The following table provides a comparison between the weight and value of the fish landed at the fish market during 1969 and the weights and values landed in previous years.

<u>Year</u>	<u>Landings</u>	<u>Weights in Cwts.</u>	<u>Value</u>
1969	4,777	3,202,380	£13,487,370
1968	5,585	3,775,020	£14,749,360
1967	5,865	3,742,199	£15,072,458
1966	6,114	3,746,195	£15,967,702
1965	5,972	3,814,910	£15,378,752

Principal exports

<u>Export</u>	<u>1968</u>	<u>1969</u>
	tons	tons
Iron and steel	66,895	95,587
Chemicals	63,894	52,375
Other manufactured goods ..	21,589	25,088
Basic materials	18,016	9,138
Cereals	11,065	6,308
Machinery	9,070	10,616
Vehicles	7,548	9,926
Other foodstuffs	4,676	7,726
Miscellaneous	40,943	51,587
TOTALS	243,696	268,351

(c) Principal Ports from which ships arrive

Belgium: Antwerp, Ghent, Ostend

Canada: Burin, Clark City, Halifax, Harbour Grace, New Brunswick, Prince Edward Island, St. John's, Summerside

Canary Islands: Las Palmas

Cyprus: Famagusta

Denmark: Copenhagen, Esbjer, Hobro, Holbek, Kolding, Nykobing, Odense, Sæskjobing

Faroe Islands: Midvaag, Thorshavn, Vaago

Finland: Abo, Hamina, Haukipudas, Kemi, Kaskoe, Kotka, Lulea, Mantyluoto, Pateniemi, Raeso, Raumo, Toppila, Tornio, Turku, Uleaborg, Vasiliuoto, Yxipla, Walkom

France: Bayonne, Bordeaux, Boulogne, Caen, Calais, Cherbourg, Dieppe, Dunkirk, Honfleur, Paris, Rouen, St. Nazaire, Treport.

Germany: Bremen, Cuxhaven, Hamburg, Kiel, Lubeck, Wismar, Wilhelmshaven

Greenland: Godthaab

Holland: Amsterdam, Delfzyl, Dordrecht, Flushing, Groningen, Rottertam, Zaandam

Iceland: Husavik, Keflavik, Reykjavik, Westermann Islands

Italy: Anzio

Norway: Aalesund, Arendal, Bergen, Frederikstad, Flekkefjord, Hammerfest, Jossingfjord, Kragero, Larvik, Porsgrund, Skien, Stavanger, Trondhjem, Tvedstrand

Poland: Gdansk, Szczecin

Portugal: Leixoes, Lisbon

Russia: Archangel, Igarka, Kem, Kovda, Leningrad, Mosane, Murmansk, Onega

Sweden: Blankaholm, Bolsta, Christinehamn, Gothenborg, Geflo, Hallstanas, Hernosand, Kalmar, Karlsborg, Karlshamn, Karlskrona, Mariestad, Monsteras, Norrkoping, Oskarshamn, Pitea, Solvesborg, Stockholm, Uddevalla, Vestervik.

U.S.A. Port St. Joe, Cambridge

SECTION IV - INLAND BARGE TRAFFIC

Trade is confined chiefly to Hull, Goole, York, Nottingham, Leeds and Keadby, and other placed on the rivers Humber and Trent.

Public Health Act, 1936, Part X
and the Canal Boats Regulations, 1878

Inspection of canal boats

Most of the canal boats entering Grimsby are regular traders to the port. No inspections were carried out during the year.

A practise has grown up over recent years of barges being brought into the port and the crew then locking up their quarters and returning by rail whence they came, returning to take the barges back when they are required. Hence, when visited, it has not been possible to gain access.

SECTION V - WATER SUPPLY

Water supplied by the North East Lincolnshire Water Board is available throughout the Port area.

Fish Market

The supply of water for cleansing purposes is as described in last year's report. Constant attention is paid to the chlorination of this supply and Lovibond Comparator tests are carried out daily by trained staff of the British Transport Docks Board and joint tests with this Authority are also taken weekly. In addition, this Department carries out independent tests from time to time during differing periods throughout the day whilst work is in progress on the Fish Market.

Routine samples of drinking water are taken from both cargo and fishing vessels and also from stand pipes delivering to ships.

Twenty-six samples were taken of which two from fishing vessels proved unsatisfactory. The owners were contacted and the ship's tanks cleansed, chlorinated and flushed before re-filling. Further tests gave satisfactory results.

SECTION VI - PUBLIC HEALTH (SHIPS) REGULATIONS, 1952

(14) Mooring stations

(a) Within the docks:-

Special berth at former coal jetty.

Other parts of the Section - no change.

SECTION VII - SMALLPOX

(1) The isolation hospital to which cases of smallpox are sent from the district is:-

Hallwood Hospital,
Chapeltown,
Near Sheffield

(2) Transport of cases will be undertaken by the Sheffield Ambulance Service.

(3) The names of smallpox consultants available are as follows:-

Dr. John Glen

(4) Specimens for laboratory diagnosis of smallpox would be sent to either of the following:-

The Public Health Laboratory,
Bridle Path,
York Road,
Leeds, 15

or

The Virus Reference Laboratory,
Central Public Health Laboratory,
Colindale Avenue,
London, N.W.9

SECTION VIII - VENEREAL DISEASE

Every vessel entering the port of Grimsby is boarded by an inspector who enquires into the occurrence of venereal disease on board. Any person suffering from this disease is advised to attend the Special Treatment Centre in Queen Street for treatment and for advice as to the method of obtaining further treatment at other ports and in other countries. Leaflets giving details of the hours of attendance and the location of the Special Treatment Centre are placed on board vessels as necessary.

The Special Treatment Centre is open from 10 a.m. to 12 noon, and from 2 p.m. to 7 p.m. every weekday except Saturday, when it is closed at 12.30 p.m., and particulars of the examination and treatment of seamen during the year 1969 are as follows:-

	<u>British seamen</u>	<u>Foreign seamen</u>	<u>Total</u>
Found to be suffering from:-			
Syphilis	3	4	7
Gonorrhoea	36	31	67
Other conditions	72	109	181
Total number of patients examined .	111	144	255
Total number of attendances	353	366	719

SECTION IX - CASES OF NOTIFIABLE AND OTHER INFECTIOUS
DISEASES ON SHIPS

TABLE D

Category	Disease	No. of cases during the year		No. of ships concerned
		Passengers	Crew	
Cases landed from ships from foreign ports ...	-	-	-	-
Cases which have occurred on ships from foreign Ports but have been disposed of before arrival	-	-	-	-
Cases landed from other ships	-	-	-	-

SECTION X - OBSERVATIONS ON THE OCCURRENCE OF MALARIA
IN SHIPS

- Nil returns -

SECTION XI - MEASURES TAKEN AGAINST SHIPS INFECTED WITH
OR SUSPECTED FOR PLAGUE

- Nil returns -

SECTION XIII. - MEASURES AGAINST RODENTS IN SHIPS
FROM FOREIGN PORTS

All vessels arriving from foreign ports are examined by the rat searcher for evidence of rat infestation.

The bacteriological and pathological examination of rodents is undertaken by the Department of Pathology, Grimsby General Hospital.

The deratting of ships is carried out by trapping, poisoning or by fumigating. H.C.N. is the fumigant in general use. The method adopted depends on the severity of the infestation and other circumstances. Contractors based at Hull undertake the deratting of ships and the work is carried out under the supervision of the staff of this Authority. No fumigations were necessary during the year under review.

The inspectors and rat searcher endeavour to secure the efficient rat-proofing of vessels where necessary and special attention is paid to store-rooms, food lockers and linings.

TABLE E

Rodents destroyed during the year

Category	Number		
	In ships from foreign ports	In trawlers & coastwise ships	In docks, quays, wharves & warehouses
Black rats	-	-	-
Brown rats	-	-	560*
Species not known .	-	-	-
Sent for examination	-	-	-
Infected with Plague	-	-	-

* Includes the return rendered to this Authority by the ratcatcher
employed by the British Transport Docks Board.

In addition, 510 mice were destroyed during the year.

TABLE F

Deratting Certificates and Deratting Exemption Certificates issued during the year for ships from foreign ports

No. of Deratting Certificates issued					Number of Deratting Exemption Certificates issued	Total Certificates issued
After fumigation with						
H.C.N.	Other fumigant (state method)	After trapping	After poisoning	Total		
1	2	3	4	5	6	7
-	-	-	-	-	89	89

Prevention of Damage by Pests Act, 1949
Prevention of Damage by Pests
(Application to Shipping) Order, 1951

- Nil returns -

SECTION XIII - INSPECTION OF SHIPS FOR NUISANCES

TABLE G
Inspections and Notices

Nature and number of inspections	Notices served		Result of serving Notices
	Statutory Notices	Other Notices*	
British cargo vessels 43	-	5	5 complied with
Foreign cargo vessels 778	-	4	4 complied with
British fishing vessels 90	-	24	22 complied with
Foreign fishing vessels 4	-	2	1 complied with
TOTALS 915	-	32	29 complied with

* Includes verbal notices

SECTION XIV - PUBLIC HEALTH (SHELL-FISH)
REGULATIONS, 1934 AND 1948

There are no shell-fish layings within the jurisdiction of this Authority.

Mussels continue to be a regular import on a large scale, practically all of which are from Denmark. The vast majority of these imports are shelled, cooked mussels in vinegar or acetic acid.

All consignments are subject to continual inspection and bacteriological analysis.

One consignment of mussels was re-exported as these, on inspection, were found to be sour and foul smelling. They were, therefore, rejected and re-exported by the same vessel under guarantee from the exporters that they would not be re-imported into this country. The exporters requested that these be returned for analysis to determine the cause of this condition.

This is the first time for many years that it has been necessary to take such action with regard to mussels.

Four hundred and six tons of mussels were imported during the year.

SECTION XV - MEDICAL INSPECTION OF ALIENS

(1) The following is a list of the medical inspectors of aliens:-

Dr. R. Glenn
Dr. R. G. Haughie
Dr. J. Buckingham

(2) No other staff is engaged on this work

(3) The majority of arrivals are in the early hours of Sunday morning, which necessitates week-end duty, and this work is shared by the panel of three medical inspectors. Usually the medical inspector visits the ship with H.M. Immigration Officer.

(4) Accommodation on board ship is sometimes utilised for medical inspection and examination, as well as the medical inspection room in the Port Health Authority building.

(5) During the year 18 persons were dealt with under the Commonwealth Immigrants Act, 1962.

SECTION XVI - MISCELLANEOUS

Arrangements for the burial on shore of persons
who have died on board ship from infectious disease

- No change -

RODENT CONTROL

Fishing Vessels

No cases of rat infestation occurred on fishing vessels during the year.

District

A close check is kept on all buildings, warehouses and waste ground within the district. No serious infestation occurred, but some activity was noted on one particular portion of waste ground at the North Wall. Baiting and poisoning kept this down to a minimum.

CREW ACCOMMODATION

Merchant Vessels

As has been mentioned in previous years the overwhelming majority of cargo vessels using this port are foreign vessels of the Scandinavian, Russian and North European nations. The greater part of this is new tonnage, built within the last few years and much of it within the last two years. In consequence, the accommodation is generally of a high standard and very well maintained.

British vessels are very much in the minority.

On the whole there has been little trouble concerning dirty or defective accommodation, and in those cases where such conditions have been found, co-operation has been gladly given and in general matters complained of have been rectified.

Fishing Vessels

The general standard of cleanliness and maintenance of accommodation in fishing vessels in Grimsby continues to be of a high order.

The individual fishing companies make great endeavours in this direction, and in the case of the larger companies in particular, inspections are carried out of the crew accommodation after each voyage, when any matters requiring attention are put right.

There has been very little change in new tonnage during the year, some smaller vessels of the seine net type have been added to the fleet but no major vessels have been built.

The industry may be said to be in a state of flux at the moment and owing to the high costs of construction and running it is problematical whether many more of the conventional side-trawlers for fresh fishing will be constructed or whether there will be more expansion in the stern fishing, boxing at sea, or freezer type of vessel.

There have been some cases of scabies in trawlers, but on investigation it appeared that these all emanated from a particular source which was traced and the necessary treatment of the affected persons was carried out.

Details of defective conditions and nuisances found and remedied on shipping entering the port during the year were as follows:-

Defect or nuisance	Cargo vessels		Trawlers	
	Found	Remedied	Found	Remedied
<u>Defective conditions</u>				
Bunks.....	-	-	4	4
Lockers	-	-	4	4
Food Stores	-	-	3	3
Ventilators	-	-	2	2
Portlights	1	-	1	1
Seats	-	-	6	6
Sanitary accommodation	1	-	6	5
Tables	1	1	1	1
Artificial lighting	-	-	2	2
Doors	-	-	1	1
Floors	-	--	1	1
<u>Dirty conditions</u>				
Beds	-	-	17	17
Bunks	-	-	34	21
Food stores	-	-	6	6
Galleys	2	2	11	11
Lockers	-	-	18	17
Messrooms	1	1	3	3
Quarters	-	-	6	6
Sanitary accommodation ...	2	1	3	4
Verminous quarters	-	-	1	1
Other nuisances	-	-	4	4

FOOD INSPECTION

Public Health (Imported Food) Regulations, 1937 - 1948
Imported Food Regulations, 1968

Inspection of fish

The amount of fish landed from fishing vessels at the Grimsby fish market during the year was 160,119 tons representing a value of £13,487,370.

In addition, 40,890 tons of fish, imported from other countries, was landed at the commercial docks. All fish landed was subjected to routine inspection by the food inspectors and the quantities and description of fish found to be unfit for human consumption were as follows:-

	Tons	Cwts.	Qtrs.	Stns.
Cod	632	18	0	0
Haddock	284	4	3	0
Coalfish	239	1	3	1
Catfish	12	16	1	0
Red	18	6	3	1
Dogfish	19	16	0	0
Skate	3	7	2	0
Plaice	59	19	2	1
Whiting	2	11	1	0
Mock Halibut	2	13	0	1
Halibut		1	1	1
Lemon sole	2	5	0	0
Turbot		1	1	0
Ling		8	3	0
Dab	4	17	2	0
Tusk		5	0	0
Nurses	1	17	2	0
Megrims		1	3	1
Gurnard			2	1
Mackerel		1	1	0
Hake		2	3	1
Roker		1	1	0
Mixed		1	1	0
<hr/>				
TOTAL	1,286	0	3	0
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Inspection of fish (continued)

Year	Nationality	Weight in tons		%
		Landed	Condemned	
1965	British	164,983	1,162	0.70
	Foreign	25,763	426	1.65
1966	TOTAL		1,588	0.83
	British	158,272	1,309	0.83
1967	Foreign	29,038	423	1.46
	TOTAL		1,732	0.92
1968	British	163,116	1,045	0.64
	Foreign	23,994	440	1.83
1969	TOTAL		1,485	0.79
	British	170,566	762	0.45
1968	Foreign	18,185	197	1.08
	TOTAL		959	0.51
1969	British	147,000	1,061	0.72
	Foreign	13,119	224	1.71
TOTAL		160,119	1,285	0.80

Inspection of other foodstuffs

The undermentioned quantities of other foodstuffs were landed at the commercial docks during the year and routine inspection was carried out under the above Regulations:-

	Tons	Cwts.	Qtrs.	Lbs.
Bacon	125,228	8	0	27
Butter	44,896	17	2	12
Vegetables	24,645	2	2	7
Cheese	6,457	14	1	0
Conсерves	3,532	18	1	4
Fruit & fruit juice	695	3	3	26
Meat & meat products	2,004	5	3	3
Poultry	488	10	2	3
Lard.....	812	5	0	4
Fish preserves	199	6	2	24
Beer, wines & spirits	142	9	3	6
Eggs	3	12	2	13
Fat	19	3	2	20
Cream	27	7	3	19
Pastry	33	11	2	15
Ship's stores	31	0	3	7
Ratatouille	15	3	3	27
Chewing gum	17	7	3	9
Scampi	32	0	2	17
Cheese Powder	20	3	2	8
Crabmeat	51	16	3	0
Fruit Pies		3	0	0
Lobster	1	3	2	14
Salmon	77	19	3	21
Flour		19	2	21
Bread	21	4	0	15
Biscuit		7	3	14
Cakes	7	10	1	8
Carawayseed	2	0	0	1
Marzipan		11	3	7
 TOTAL	 209,466	 12	 2	 16

Details of foodstuffs found to be unfit for human consumption were as follows:-

	Tons	Cwts.	Qtrs.	Lbs.
Lard				24
Lungs		2	1	3
Pig rinds	2	2	0	0
Butter		16	2	0
Meat		1	0	14
Mussels				14
Lemon Soles	1	19	1	14
Rokerwings		1	1	9
Cod	1	5	2	9
Dogs	1	17	2	0
Halibut		7	2	0

The undermentioned foodstuffs were rejected and re-exported:-

Fish	10	10	1	9
Mussels	2	16	0	0

The Meat (Staining and Sterilization) (Revocation)
Regulations, 1959
The Meat (Sterilization) Regulations, 1969

The undermentioned was dealt with under the above Regulations:-

Offal	6,461	8	1	14
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Food and Drugs Act, 1955

Inspection of fish

Details of fish condemned ex merchants, overland etc., during the year under the above mentioned Act, were as follows:-

	Tons	Cwts.	Qtrs.	Stns.
Haddock	31	7	3	1
Dogfish	8	1	3	0
Cod	7	15	2	1
Prawn		2	3	1
Coalfish	3	2	0	0
Halibut		1	1	1
Plaice	3	11	0	1
Mackerel		6	1	1
Skate	2	14	2	0
Whiting	1	8	3	1
Megrim		2	3	1
Lemon sole	1	5	2	0
Roker		6	1	0
Ray		1	2	0
Dab		4	0	1
Roe		4	3	1
Cured fish	19	3	0	
Hake	7	3	1	
Turbot	1	0	0	
Brill	1	0	0	
Catfish		3	0	
Ling		2	1	0
Pollack		1	2	0
Herring		4	2	0
Flounder			2	1
<hr/>				
TOTAL	62	18	1	0
<hr/>				

Inspection of other foodstuffs

The quantities and description of other foodstuffs condemned during the year, under the above Act, were as follows:-

	Tons	Cwts.	Qtrs.	Lbs.
Pork Picnic	2	1	12	
Ham			22	
Tomato juice			1	0
Escallops of veal	1	5	0	0
Lungs		2	1	3
Chickens			1	20

Disposal of condemned food

All fish condemned by this Authority was disposed of to the fish meal factory. Other condemned foodstuffs were either destroyed or sent for conversion to animal feeding stuffs.

Export Certificates

During the year 145 certificates of fitness were issued by the Department for exports.

Food and Drugs Act, 1955
Public Health (Preservatives etc. in Food)
Regulations, 1962
The Anti-oxidants in Food Regulations, 1966
Food and Drugs - The Imported Food Regulations, 1968
Colouring Matter in Food Regulations, 1966

Particulars of samples of foodstuffs submitted to the Public Analyst under the above Regulations are detailed below:-

<u>Nature of sample</u>	<u>Result of examination</u>
Tomato Paste	Preservatives absent. Colour absent.
Danablu Chese	Preservatives absent
Cheese Powder Lactosan.....	Preservatives absent
Canned Dressed Crab	Preservatives absent
Canned Mackerel Soft Roes ...	Preservatives absent
Canned Sild in Tomato Sauce	Preservatives absent
Poisson Breval	Preservatives absent Colour absent
Vinegar	Preservatives absent
Fillets of Mackerel in Worcester Sauce	Preservatives absent
Fillets of Herring in Lemon Sauce	Preservatives absent
Smoked Mussels in Olive Oil	Preservatives absent
Whole Prawns	Preservatives absent Permitted colours
Whortleberries	Ponceau 4R and trace of yellow 2G Free from preservatives and colouring matter. Free from significant amounts of pesticide residue.
Cheese (Norwegian)	Preservatives absent
Boeuf Bourgignon	Preservatives absent Colour absent
Spaghetti Bolognaise	Preservatives absent Colour absent
Rye Bread	Free from preservatives and added synthetic colours.
Sennep	Free from preservatives. Contained permitted colour tartrazine.

Cherry Pie	Preservatives absent Contained permitted colours Sunset Yellow, Erythrosine and Amaranth
Blueberry Pie.....	Free from preservatives and added colour
Fresh Orange Cake	Free from preservatives and added colour
Sliced Apples.....	Contained 206 p.p.m. SO ₂ Conforms to Regulations
* Bacon	Contaminated with grey powder containing impure fatty acid
Fish Soup	Free from preservatives. Contained permitted colour tartrazine.
Orange Squash	SO ₂ 77.0 p.p.m. Benzoic acid 495.0 p.p.m. Colour none. Anti-oxidants none. Conforms to Regulations.
Apple Squash	SO ₂ absent. Benzoic acid 430 p.p.m. Colour - NIL. Anti-oxidants NIL. Conforms to Regulations.
Hen Egg Albumen	Preservatives absent No added colours
(Pasteurised)	Anti-oxidants absent
Dressed Crab	Preservatives absent Colour absent
Light Sparkling Wine	170 p.p.m. SO ₂ Colour - NIL Lead 0.48 p.p.m. Conforms to Regulations
Wine Trocken	SO ₂ 160 p.p.m. Colour - NIL Lead 0.55 p.p.m. Conforms to Regulations
Chopped Spinach	Preservatives absent. No added colour.
Tuna Fillets in Tomato	Free from significant amounts of organic pesticide residue. Preservatives absent Colour absent

Fiskaboller	Preservatives absent Colour absent
Fest Sild	Preservatives absent Colour absent
Canned Cod Roe	Preservatives absent Colour absent Sulphates absent
Canned Lunch Tongues	Sulphates absent Nitrates 30 p.p.m. No added colours
Frozen Plaice (Crumbed)	Conforms to Regulations Preservatives absent Contained permitted colours Tartrazine
Peeled Prawns (Frozen)	Preservatives absent Colour absent
Fish Cakes	Preservatives absent Conforms to food standards (Fish Cakes) order 1950
Salami	Free from SO ₂ . Slight trace Sodium Nitrite. Contained permitted colour Ponceau 4R.
Frozen Chicken Meat	Preservatives absent Anti-oxidants absent
Instant Potato Flakes	Anti-oxidants - NIL SO ₂ 370 p.p.m. Conforms to Regulations
Crinkle Cut Chip Potatoes (Frozen)	Anti-oxidants - NIL Preservatives - NIL
Cinnamon Coffee Cakes (Frozen)	Preservatives absent Colour absent
Princesse assorted cakes	Preservatives absent Colour absent
Bulk Butter (cartons)	Preservatives absent Colour absent
Pork Luncheon Meat	SO ₂ absent. Nitrates, trace. Colour Erythrosine. Conforms to Regulations.
Smoked Haddock	Preservatives absent. Colour - tartrazine - permitted

Frozen Sausage	Free from Preservatives and anti-oxidants. Contained permitted colour ORANGE RN SO ₂ - 22 p.p.m. added colour NIL. Satisfactory result.
Potato Mayonnaise	Preservatives absent Permitted colour Ponceau 4R Preservatives absent
Strawberries in Syrup	Preservatives absent
Fish Cakes	Preservatives absent
Uncooked Steak and kidney Pudding	Preservatives absent
Chewing Gum	Preservatives absent Blue colour characteristic of permitted indigo carmine.
Frozen Blackberries	Preservatives absent
Frozen Bilberries	Colour absent Preservatives absent
Beefburgers	Colour absent Preservatives absent
Horseradish	Colour absent Preservatives absent
* Minced Smoked Salmon	SO ₂ 70 p.p.m. Permitted up to 200 p.p.m. Anti-oxidant 200 p.p.m. Butylated Hydroxyanisole NOT PERMITTED
Canned Mussels in natural juice	Preservatives absent Colour absent Preservatives absent Colour absent
Pickled Mussels	Preservatives absent Colour absent
Rose Hip Soup	Preservatives absent Colour absent
Tangarine Squash	30 p.p.m. SO ₂ . Contained permitted colour tartrazine.
Frozen King Crabmeat	Preservatives absent. Colour absent
Canned Pork Loin (Hungarian)	SO ₂ absent. Sodium Nitrite 50 p.p.m. Colour absent. Lead 1.0 p.p.m. Conforms to Regulations
Bulk Lard	Butylated Hydroxyanisole 12 p.p.m. Gallates absent. Conforms to Regulations
Sliced Beef in Gravy	Preservatives absent Caramel present but no other added colour could be detected.

Fertilisers and Feeding Stuffs Act, 1926
Fertilisers and Feeding Stuffs Regulations, 1960

No samples of fertiliser were submitted to the Public Analyst.

Public Health (Imported Milk) Regulations, 1926

It has not been found necessary to take any action under these Regulations during the year.

Bacteriological examination of food

The importation of frozen foods in large quantities is a well established trade in this port, and the types and varieties of these foods continues to increase.

This of necessity means that great vigilance must be observed and that sampling both for bacteriological purposes and also for the purpose of composition and preservatives by submission to the Public Analyst has increased.

Some five hundred and ninety-three separate samples, together with repeats in case of doubtful results, were submitted to the Pathological Laboratory.

The following are the types of foodstuffs submitted for bacteriological examination:-

<u>Nature of sample</u>	<u>Result of examination</u>
*Frozen Peeled Prawns	Satisfactory
Frozen Peeled Shrimps	"
Frozen Beefburgers	"
Frozen Breaded Veal	"
Frozen Minute Steak	"
Frozen Hamburgers	"
Pickled Mussels	"
Tomato Paste	"
Frozen Camarones	"
Frozen Langostinos	"
Rump steak	"
Sliced Beef in Gravy	"
Whole Prawns	"
Beef Cutlets	"
Chuck Wagon Steak	"
Beef Liver	"
Smoked Mussels	"
Fish Cakes	"
Abalone	"
Steak and Kidney Puddings	"
Horseradish	"
+ Minced Smoked Salmon	"
‡ Cooked Chicken Meat	"
Canned Mussels in Natural Juice	"

Rosehip Syrup	Satisfactory
Strip Steak	"
King Crabmeat	"
Cooked Chicken Skin	"
Lobster	"
Chicken Portions	"
Chicken (Whole)	"
§Frozen Ducklings	"
Scampi Tails	"
Beef and Onion Steaklets	"
Chicken Legs	"
Chicken Breast	"
Hamburgers in Gravy	"
Chicken Broth	"
Instant Potato Flakes	"
Fish Fingers	"
Cod Roe (Canned)	"
Frozen Smoked Haddock	"
Frozen Sausage	"
Dressed Crab	"
Frozen Sliced Beans	"
Frozen Chopped Spinach	"
Steakburgers	"
Frozen Goose	"
Frozen Beef Croquettes	"
Frozen Whalemeat (Human Consumption)	"
Frozen Salted Mussels	"
Frozen Fishburgers	"
Frozen Salted Veal	"
Frozen Fish Soup	"

*Two consequently proved unsatisfactory and were re-exported to the country of origin. One consignment unsatisfactory, the Local Authority was notified and dealt with it.

‡One consignment was badly damaged and is being destroyed.

§ *Salmonella typhimurium* was found in a frozen duckling submitted for bacteriological examination. Further samples taken from the same consignment were found to be satisfactory.

+Re-exported - see note on Public Analyst's report.

The Meat (Sterilization) Regulations, 1969

These Regulations came into force on the 1st November, 1969, and this has resulted in a further increase in the work of the inspectors.

Large quantities of meat and offal "not intended for human consumption" enter this port, both by way of trailers and containers from Denmark, and also from other countries. Under the new Regulations it is incumbent upon the Port Health Authority to ensure that all trailers or sealed containers are properly labelled as "not for human consumption" and also that all individual packages in trailers etc., are similarly marked if going forward to cold stores. All other packages, if not in sealed containers, must also be individually marked.

Since these Regulations have been introduced it has necessitated the attendance of an inspector on duty every Sunday when large quantities of this type of meat and offal arrive. These are "cleared" and proceed to their destination forthwith. Written undertakings must be obtained for all consignments and permission granted in writing before the vehicles are allowed to leave the port area. The Local Authority concerned is notified of all vehicles proceeding to their respective areas.

Some difficulties were at first experienced with exporters not complying with the Regulations despite the fact that this Authority had notified all known importers and shipping agents, who deal with such consignments, by circular letter some months before the regulations were due to come into operation.

It proved necessary to reject a few consignments after which shippers rapidly came into line and conformed to the Regulations.

A system of advance notification by means of telex has been agreed between the Authority, the shippers and the shipping agents so that now little difficulty is experienced.

Trailer and Container Service

Trailer and container traffic continues to increase.

During the year under review Denmark's largest roll-on/roll-off vessel the M.S. "Surrey" replaced the M.S. "Somerset" which now operates from the Tyne.

The new ship came into operation on the 1st September, 1969, and has four container decks, the top one is open and accommodates up to 42 x 20 ft. units and is equipped with its own crane. The remaining three decks are enclosed and can be used for both containers or wheeled freight.

Two decks are provided with ramps and the bottom deck is served by a hydraulic lift. The total carrying capacity of the ship is 215 x 20 ft. containers. The refrigerated semi-trailers used for carrying bacon are "plugged in" to electric power points when on board so that the correct temperature is maintained throughout the crossing from Esbjerg to Grimsby. The ship makes two voyages per week.

10,040 trailers and containers arrived in the port at the roll-on/roll-off berth, and ninety-five were forwarded "unexamined" from other ports in accordance with the Imported Food Regulations, 1968.

Study Tour of Denmark

The Chief Port Health Inspector was invited with thirty-seven other Chief Public Health and Port Health Inspectors by the Danish Agricultural Producers and the Danish Bacon Factories' Export Association to attend a study tour of Denmark for a week in September, 1969. The party left Harwich by sea on Sunday, 7th September, 1969, and returned by air on Sunday, 14th September, 1969.

Visits included a tour of the Danish Bacon Container Terminal at Esbjerg from which bacon under constant refrigeration is shipped to England. The facilities for the cleansing and sterilization of containers and the system of bacon inspection were examined by the party.

On Tuesday, 9th September, 1969, visits were made to a Co-operative Bacon Factory at Grinstead and a Municipal Food Laboratory at Horsens.

Visits on Wednesday, 10th September, 1969, included a Dairy at Grenaa and the Central Dairy Laboratory. This was followed by a conference at the Headquarters of the Federation of Danish Dairy Associations.

On Thursday, 11th September, 1969, visits were made to a Co-operative Poultry Dressing Station at Randers (the largest factory of its kind in Denmark), a Meat Processing Factory at Aalborg and a typical Danish Dairy Farm.

On Friday, 12th September, 1969, a visit was made during the morning to the Meat Research Institute at Roskilde and in the afternoon a winding-up conference was held in Copenhagen followed by a meeting with the Danish Minister of Agriculture, Mr. Peter Larsen.

Saturday was devoted to shopping in Copenhagen and visits to places of interest in and around Copenhagen.

The flight from Kastrup air-terminal to Southend airport on Sunday afternoon brought to an end seventeen hundred miles of very worthwhile travel.

DISTRICT - GENERAL CONDITIONS

Although at first sight the fish market appears to function as before, its physical appearance is rapidly changing.

Due to alterations at present proceeding on the West market a re-allocation of fish merchants' stands has taken place and further movements will be carried out as the work progresses. At present contractors are demolishing the whole of the upper storey which formerly housed lofts and merchants' offices. This will be replaced by a roof only and in future no fish processing will take place on this section of the market, the space being reserved for the landing and sales of fish only.

It is envisaged that this programme will be extended in the future with the ultimate goal of removing all merchants' stands from the entire market. The whole market will then be used for landing and marketing of fish only. This is a very desirable aim and should ensure a more efficient market which will be easier to cleanse and keep in a hygienic condition. This action will result ultimately in all merchants being removed to premises which can be made to comply with the Food Hygiene Regulations and, incidentally, providing more congenial working conditions for the staff employed.

A new development in connection with the fish market is the proposed provision of plastic trunks by the Grimsby Fish Meal Company for the use of fish merchants. Each merchant will be supplied with a number of these containers in which to deposit his waste fish offal. When full these will be taken to approved collection points where the offal will be tipped into bulk containers for transportation to the Fish Meal Works. It is hoped this will prevent the misuse of the metal landing trunks for this purpose.

This proposal will need to be carefully watched, both from the point of view of possible nuisance being caused from neglect in cleansing these containers and also from possible congestion on the fish market when these are being removed to the collection points.

The Grimsby Exchange are considering extending the box washing plant, and the provision of extra tanks. This is to be done with an eye to the future when it is anticipated there will be an increase in the number of fishing vessels which will have their catches boxed at sea. The present signs are that this may increase considerably, and there are people in the Industry who forecast that the ultimate outcome will be that all fish will be either boxed or frozen at sea. If this takes place the conventional bulk or shelf packing of fish in ice in the vessels will

eventually be a thing of the past.

At last contractors have moved in and are busily engaged in removing the last of the railway lines and granite setts adjacent to the fish market and replacing by concrete roads. This in itself, when completed, will enhance both the appearance and actual cleanliness of the fish market and its environs as at present it is extremely difficult, or almost impossible to achieve a satisfactory state of cleanliness in these areas.

Spare ground at the extreme South end of the fish market has been cleared and it is anticipated that after levelling, etc. it will provide a car park.

A new road is under construction under the Humber Bridge to connect up with the new development area at New Clee Sidings and this should help to relieve congestion in this area and thereby help in street cleansing which is hampered by parked vehicles.

Cleansing

The cleansing of the fish market and roadways adjacent still presents problems. Twice during the year the cleansing staff went on very short strikes. This soon highlighted the nuisance which could be caused by an breakdown in these services. Outside contractors and staff were used to clean up during these times.

The parking problem also creates difficulties in street cleansing by causing obstructions. It is proposed to put parking on a paying basis with all persons paying a yearly fee and having an allocated space, but it is difficult to see how this will really alleviate the position in regard to street cleansing.

The system inaugurated last year for the return of empty overland fish boxes has resulted in a great improvement. At times the movement is erratic and rather large numbers of boxes accumulate, but as there is now a system with proper storage points and trailers, little nuisance is experienced.

The nuisance from floating debris in the Fish Dock still continues, and the method of clearing the debris has not altered. It is still cleared manually which is tedious, dirty and inefficient.

Consideration was being given to the provision of a specialised craft. It has been decided not to proceed with this and consideration is now being given to allocating this work to private contractors.

Public Conveniences

The position here remains as before and close surveillance is maintained. They are subject to a certain amount of vandalism, but considering the very large number of persons using these conveniences one cannot describe this as serious.

During the year, after various representations to the Port Authority and the National Docks Labour Board, the Deputy Chief Port Health Inspector was requested to become a member of the Docks Amenities (Welfare) Sub-Committee. As a result of these representations and meetings provision has been made for the replacement of some old conveniences and the provision of two new sets.

Fish Processing Premises etc.

There has been little change in this direction over the year.

Commercial Docks

The container service from Denmark continues to expand, and the "roll-on/roll-off" compound has been considerably extended by the demolition of part of the East side warehouses and the filling in and surfacing of the Graving Dock, which was done in a remarkably short time.

A feature still requiring attention is the removal and filling in of the old "turn-tables" on the East side. These are no longer required for the turning of wagons and become waterlogged and a nuisance. Arrangements have been made for this work to be done.

Canteens and Cafes

The number of canteens and cafes within the port area remains the same and little difficulty is experienced in achieving complete co-operation in maintaining a reasonable standard of hygiene.

Offices, Shops and Railway Premises Act, 1963

It has not been possible owing to shortage of staff to maintain a close supervision and inspection of offices within the port area. However, now we have been able to recruit another inspector it is hoped that this work will be brought up-to-date within the coming year.

Offensive Trades

Fish curing and the manufacture of fish oil are the scheduled offensive trades carried on within the Port Health area. Regular inspections of these premises are made by the Port Health staff.

DISTRICT - INSPECTIONS AND RE-INSPECTIONS

During the year, the following inspections and re-inspections of factories and other premises etc., were carried out under the appropriate Acts and Regulations:-

	<u>Inspections</u>	<u>Re-inspections</u>
Factories with power	106	37
Factories without power	45	24
Fish processing factories ..	126	88
Fish curing factories	38	9
Workplaces and offices	20	10
Canteens, cafes etc.	81	45
Shops (no food)	14	4
Public conveniences	89	71
Streets, drains, refuse bins	65	64
	—	—
TOTALS	589	352
	—	—

DISTRICT - SANITARY IMPROVEMENTS EFFECTED

During the year, 422 informal notices were served on owners or occupiers. It was not found necessary to take any legal proceedings. The following table shows the defects and nuisances found and remedied:-

Defect or nuisance	Found	Remedied
<u>General</u>		
Defective or inadequate:-		
Ceilings	37	29
Doors	30	16
Floors	38	18
Heating and hot water facilities	62	25
Lighting - artificial....	26	15
natural	3	2
Refuse storage	29	20
Road surfaces & pathways	29	15
Roofs & eaves gutters ...	20	8
Sinks & wash basins	26	19
Storerooms & messrooms ..	39	15
Skylights	13	9
Stairways	23	11
Ventilation	14	10
Walls	55	36
Windows	25	12
Yards, outbuildings etc.	36	19
Accumulations of refuse .	78	58
Insect infestations	3	4
Other nuisances	66	45
West Side Quay	3	3
<u>Drainage</u>		
Defective	47	34
Inadequate	0	3
<u>Sanitary accommodation</u>		
Defective	31	26
Dirty	68	40
Inadequate	5	2

The Food Hygiene (Markets, Stalls and Delivery Vehicles)
Regulations, 1966

Attention is paid, as opportunity offers, to checking vans using the dock estate. Most of these vans have there addresses outside the dock estate, and close contact is maintained with the Local Authority for the given address, as the vans in general only collect fish before fitting out for the days work.

The Clean Air Act, 1956, and
The Dark Smoke (Permitted Periods) (Vessels) Regulations, 1958

Generally speaking, no difficulty is experienced in the administration of these Acts and Regulations.

FISH MARKET - INSPECTIONS AND RE-INSPECTIONS

The following inspections and re-inspections were carried out on the fish market during the year:-

	<u>Inspections</u>	<u>Re-inspections</u>
Fish merchants' stands and huts	377	198
Fish merchants' box stores ...	332	50
Fresh water taps & hydrants ..	109	9
Sanitary accommodation	51	21
	—	—
TOTALS	869	278
	—	—

FISH MARKET - SANITARY IMPROVEMENTS EFFECTED

The following defects and nuisances were found and remedied:-

<u>Defect or nuisance</u>	<u>Found</u>	<u>Remedied</u>
Defective or dirty:-		
Box lofts	77	37
Fish boxes	60	60
Fish bins	48	24
Fish Market floor	31	48
Fish market lighting	4	2
Fish market roofs	2	1
Fish market stands & huts	68	60
Sanitary accommodation	23	10
Utensils	388	210
Dock vehicles	21	10
Landing trunks	5,813	5,810
Maggot infestations	1	1
Smoke nuisance	2	1
Offensive accumulations	25	22
Roads, sidings and quays	8	5
Foul debris in dock	3	1
Other nuisances	25	20

Dock beams, roadways and railway sidings foul with offal etc. were cleansed periodically during the year.

ADMINISTRATION OF THE FACTORIES ACT, 1961.

Particulars of inspections and defects found and remedied during 1969

1. INSPECTIONS for the purposes of provisions as to health (including inspections made by public health inspectors)

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Premises	Number on register	Number of		
		Inspections	Written notices	Occupiers prosecuted
(1)	(2)	(3)	(4)	(5)
(i) Factories in which Sections 1,2,3,4, and 6 are to be enforced by Local Authorities	52	221	3	-
(ii) Factories not included in (i) to which Section 7 applies:-				
(a) Subject to the Local Authorities (Transfer of Enforcement) Order, 1938	163	95	13	-
(b) Others	5	20	-	-
(iii) Other premises under the Act (excluding out-workers' Premises)	1	11	-	-
TOTALS	221	347	16	-

2. Cases in which DEFECTS were found

Particulars	No. of cases in which defects were found				Number of cases in which prosecutions were instituted	
	Found	Remedied	Referred			
			To H.M. Inspector	By H. M. Inspector		
(1)	(2)	(3)	(4)	(5)	(6)	
Want of cleanliness (S.1)	139	89	-	-	-	
Overcrowding (S.2)	-	-	-	-	-	
Unreasonable temperature (S.3)	32	7	-	1	-	
Inadequate ventilations (S.4)	15	8	-	-	-	
Ineffective drainage of floors (S.6)	16	11	-	-	-	
Sanitary conveniences (S.7)						
(a) Insufficient	3	1	1	2	-	
(b) Unsuitable or defective	46	39	-	-	-	
(c) Not separate for sexes	2	2	-	-	-	
Other offences (not including offences relating to Homework)	59	46	-	-	-	
TOTALS	312	203	1	3	-	

WELFARE WORK

Medical services

I am indebted to the Grimsby Fish Docks Medical Services Committee for the following information and figures:-

"The following services were rendered by the Clinic during the year ending 31st December 1969:-

Clinic

Consultations	898
Routine examinations ..	1,299
X-Ray Examinations	10
Emergency First Aid	
Cases	1,038
Subsequent attendances	<u>1,324</u>
	<u>4,569</u>

Medicine chests and First Aid Boxes overhauled during the year numbered 547.

The Medical Officer attended to sick and injured British and Foreign seamen on ships in the river on several occasions.

The following information is supplied by the National Dock Labour Board:-

Port Medical Services

The National Dock Labour Board's new Medical Centre situated between the Call Stand and the N.D.L.B. office at the Royal Dock, and officially opened in February of 1969, serves the needs of both the Royal and Alexandra Docks. It is manned by two State Registered Nurses who maintain a service between 5.30 a.m. and 5.00 p.m. daily from Mondays to Fridays inclusive.

The Ports Regional Medical Officer, Dr. Peter Brown, who is based at Hull, conducts regular fortnightly examinations on Registered Dockworkers at the Centre.

Training of First Aid Personnel

The National Dock Labour Board Ambulance Branch maintain a strength of forty trained dock workers and staff on its register.

The Branch operates first aid classes throughout the winter months and in addition to teaching its own members, employees from many other industries in the North Lincs. area are accepted for training. The Post Office, East Midlands Gas Board, the Grimsby Fire Brigade and numerous firms from the Humber Bank send their personnel to the N.D.L.B. Ambulance Branch for training sessions.

First Aid film shows depicting the latest screenings from the British Medical Association are incorporated in the lectures.

The Branch also conducts refresher courses and weekend schools in the spring of each year, usually at Skegness, Lincs., or Bridlington, Yorks.

Two N.D.L.B. First Aid teams compete in many local, regional and national competitions and also give their services as Stewards at competitions held by other groups such as the Humber and East Anglian Ports and the Lincolnshire Police.



